

XU 栩

Business Lunch

12PM - 3PM

One Starter & One Main Course

85 AED

Two Starters & One Main Course

105 AED

*Pair your Business Lunch
with selected beverages*

WINE 39

PROSECCO 49

VIRGIN KUMQUAT & YUZU MOJITO 40

XU SPRITZ 40

Starters

SEAFOOD HOT & SOUR SOUP (SF) (GF)

Bamboo shoot, black fungus, szechuan vegetable

VEG HOT & SOUR SOUP (VG) (GF)

Bamboo shoot, black fungus, szechuan vegetable, vermicelli

CRISPY LEMONGRASS CHICKEN (N)

Chili, cashew nut

SALT AND PEPPER SQUID (SF)

Crispy garlic, spring onion, red chili

CHEF'S SELECTION DIM SUM PLATTER (SF)

DUCK ROLL (S) (N)

Spring onion

CRISPY MUSHROOM & VEGETABLES (S) (VG)

Szechuan pepper, tofu skin

CRUNCHY ORIENTAL SALAD (S) (VG)

Lotus root, black fungus

VEGETARIAN SPRING ROLL (S)

Black fungus, Szechuan vegetable

WOK FRIED RADISH CAKE

Egg, beansprout

Main Course

BLACK PEPPER BEEF

Onion, capsicum, garlic

SWEET & SOUR CHICKEN

Pineapple, capsicum

STEAMED SEABREAM (SF)

Yellow bean sauce, pickled leek, shallot

SZECHUAN PEPPER BLACK COD (S) (N) (+AED 30)

Coriander, red chili

WOK FRIED TIGER PRAWNS (SF) (+30 AED)

Ginger, garlic, red chili, crispy rice noodle

KUNG PAO ERYNGII MUSHROOM (VG) (N)

Cashew nut, szechuan chili bean sauce

EGGPLANT IN CHILI BEAN SAUCE (VG) (S)

Mushroom, chili, spring onion

VEGETARIAN MAPO TOFU (VG) (S)

Szechuan vegetable, shiitake

*Served with steamed rice and bok choy

Desserts

(+20 AED)

BLACK SESAME (N)

Mandarin sorbet

ROSE CHEESECAKE

Raspberry sorbet, crispy rose petal

COCONUT PANNACOTTA (GF)

Pandan granita, mango, goji berry

WHERE THE HIDDEN BECOMES VISIBLE, THE CHARACTERS
COME OUT AND THE IMAGINATION RUNS WILD.

STEP BEHIND THE SCENE, BEHIND CLOSED DOORS.

STOP LOOKING, START STARING